



Valentines menu 2017

four course degustation menu

amuse bouche

salmon tartare

smoked fish cream, cucumber, salmon caviar, cured egg yolk

beef carpaccio

beetroot, eggplant, sesame, black pepper, meringue, kiwifruit

duck breast

cashew puree, turnip textures, mandarin, jus gras

macadamia parfait

raspberries, sparkling wine, rose water, white peach sorbet

\$99.00 per person